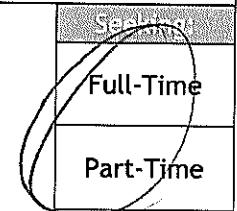


Interview Note Sheet

Server

Name: <u>Lehua Moe</u>		Interviewer:				
Date:		Rate of Pay:				
Position (s) Applied for:		Referred by:				
Open						
Test Scores						
Server	/35	%	Bartender	/30	%	
Prep Cook	/15	%	Barista	/10	%	
Grill Cook	/40	%	Cashier	/10	%	
Dishwasher	/10	%	Housekeeping	/16	%	



Relevant Experience - Summary of Strengths			
Total of <u>6+</u> Experience in Food Service/Hospitality			
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?	How many items can you carry on a tray? Please describe how to pick up a large oval tray.	How is a banquet server different from a regular restaurant server?	Notes:
10, fine address situation	6/1 comfort		Seemed very confident lots of concessions / customer service

P.O.S. Experience: <u>Y</u> N details: <u>Cal expo</u>	
Reliable car	
Food handlers	
Dishwashing	
Bistro White	Chef Coat
Black Bistro	Chef Pants
Tuxedo	Knives
1/2 Tuxedo	Black Pants
Black Vest	<u>X</u> Non-Slip Shoes
Long Black Tie	Bow Tie
Other:	Cut Glove
Religious Inclinations	
Acrobat Academy	
Lead Academy	
Other Languages Spoken	